

NOVEMBER/DECEMBER 2023

CMB62 — INDUSTRIAL MICROBIOLOGY

Time : Three hours

Maximum : 75 marks



SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Define primary screening.
2. What is strain development?
3. What is Fermentor?
4. Differentiate the batch fermentation and continuous fermentation.
5. Define sweet wine.
6. What is malting?
7. Write the microorganism involved in forming holes in Swiss Cheese.
8. Illustrate Amino acids.
9. What are enzymes?
10. Interpret the importance of vitamin B₁₂.

SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Write short notes on screening.
Or
(b) Demonstrate the preservation techniques of the production strains.
12. (a) Briefly explain the Down stream processing.
Or
(b) List out the types bioreactor and add note on it.
13. (a) What is bread, add note on its production and defects?
Or
(b) Explain shortly about pickles.
14. (a) Explain the commercial production of citric acid.
Or
(b) Write short notes on Amino acid – lysine.
15. (a) Write short notes on antibiotics.
Or
(b) Write about protease.



SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write an essay about the primary and secondary screening.
17. Write an essay about the fermentation process in batch and continuous fermentation methods.
18. Compare and summarize the fermented beverages – beer and wine production.
19. Write a short note on
(a) Acetic acid
(b) Glutamic acid
20. Write elaborately about Vitamin B₁₂.
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